

RECIPE FILE

*Fresh corn on the cob*

**Mix corn with sausage salad**

Sweet, tender, every kernel bursting with bright flavour — fresh corn on the cob satisfies like no other.

From mid-July until early October, sweet corn is farm fresh and readily available for boiling, barbecuing, oven roasting or freezing.

Warm salads hot off the grill are a savory way to keep your cool in the kitchen during the dog days of summer. Grilled Corn and Sausage Salad combines fresh corn on the cob with Italian-style sausages and other seasonal vegetables for a satisfying meal in a salad.

**Grilled Corn and Sausage Salad**

Hot off the grill, fresh corn on the cob, summer vegetables and Italian-style sausages are combined with a light vinaigrette in this warm salad that keeps the kitchen cool.

- 2 sweet green or red peppers;
- 3 cobs corn, husked;
- 1 lb. (500 g) Italian-style sausage;
- 1 large zucchini;
- 4 small onions;
- vegetable oil;

**Dressing**

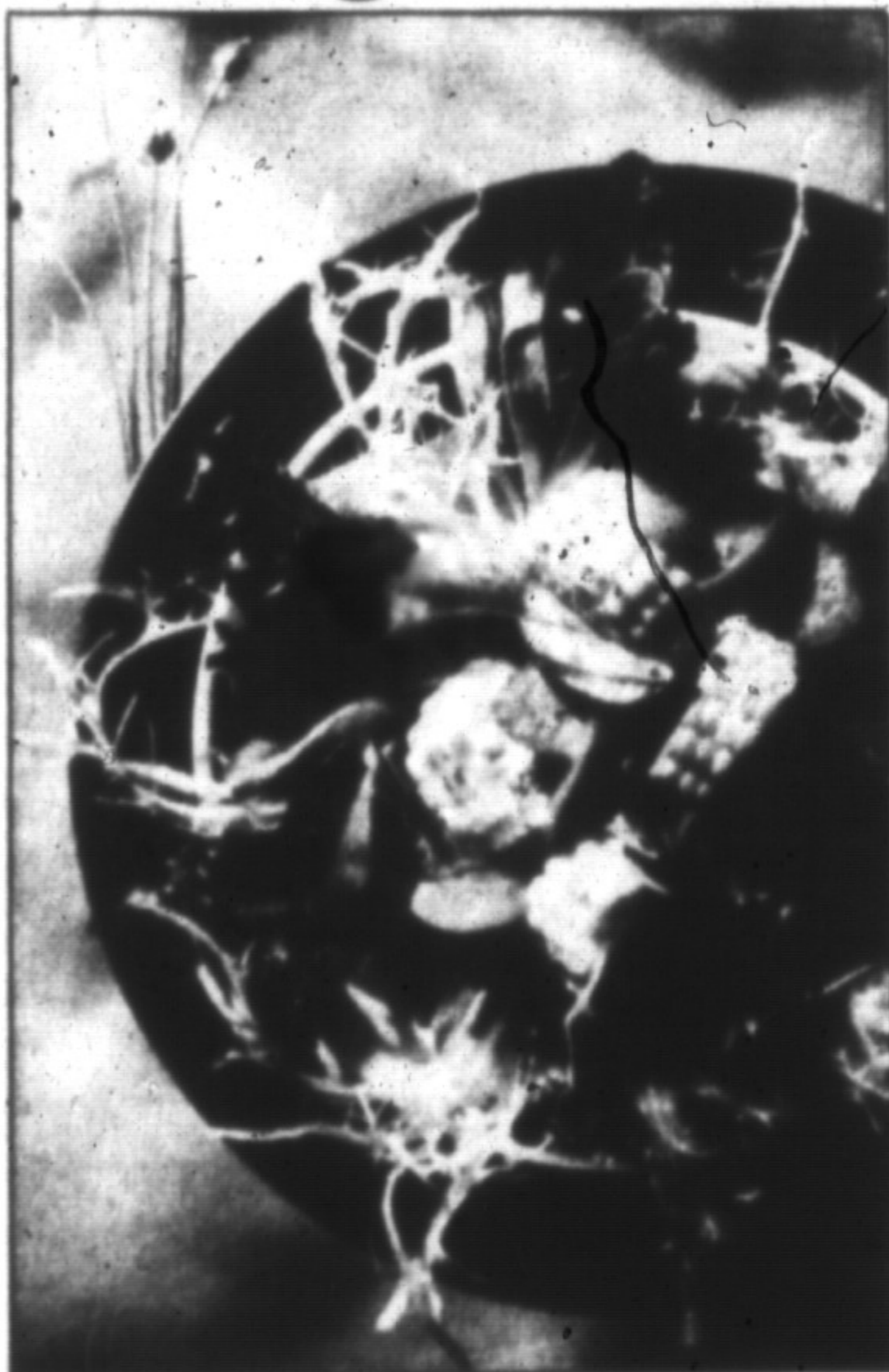
- 2 tbsp (25 ml) cider vinegar;
- 1 tbsp (15 ml) lemon juice;
- 1 tsp (5 ml) dried thyme;
- 1/4 tsp (1 ml) salt and pepper;
- 1/3 cup (75 ml) vegetable oil;

**Directions:** In small bowl, combine vinegar, lemon juice, thyme, salt and pepper. Gradually whisk in oil until blended. Set aside.

Grill whole sweet peppers 4 inches (10 cm) from medium-hot coals, turning often, for about 15 minutes or until charred all over; let cool slightly. Remove peel and seeds; cut into bite-sized pieces.

Meanwhile, arrange corn in single layer on large piece of foil; fold up foil to form packet. Prick sausage in several places. Cut zucchini diagonally into 1/2-inch (1 cm) thick slices. Slice onions in half.

Grill corn packet for 20 to 30 minutes or until tender. Grill sausage for 15 to 20 minutes or until browned and cooked through, brushing with oil and turning occasionally. Grill zucchini and onion for 10 to 15



Grilled Corn and Sausage Salad is a meal in itself.

minutes or until tender and browned, turning once and brushing lightly with oil.

Unwrap corn and cut cobs into 1-1/2 inch (4 cm) lengths. Slice sausage thickly on the diagonal. In large bowl, toss grilled vegetables and sausages with dressing. Taste and adjust seasoning. Transfer to large platter to serve warm. Makes four servings.

Preparation time: 30 minutes. Cooking time: 40 minutes.

**Milton Evergreen Cemetery**

**NOTICE — re G.S.T.**

Milton Evergreen Cemetery is a non-profit, lot-owner cemetery which has been operating as a community service for the past 109 years. It has to date been exempt of any federal or provincial taxes.

We have informed that the 7% G.S.T. (Goods and Services Tax) being introduced by the Federal Government in 1991 will apply to the sale of cemetery plots and services.

**This tax will also be charged on pre-need grave purchases after September 1, 1990. However such purchases PAID IN FULL BEFORE SEPTEMBER 1, 1990 will not be affected.**

Current prices are \$400 per grave (or \$500 for the Cluster Garden areas) plus \$100 for a set of 4 cornerstones marking the property boundaries. Changes in the Cemeteries Act, proposed to come into effect later this year, combined with the new G.S.T., will likely force grave prices to rise by as much as 50 per cent next year.

Citizens wishing to arrange the purchase of pre-need graves prior to August 31st should contact the Secretary for information.

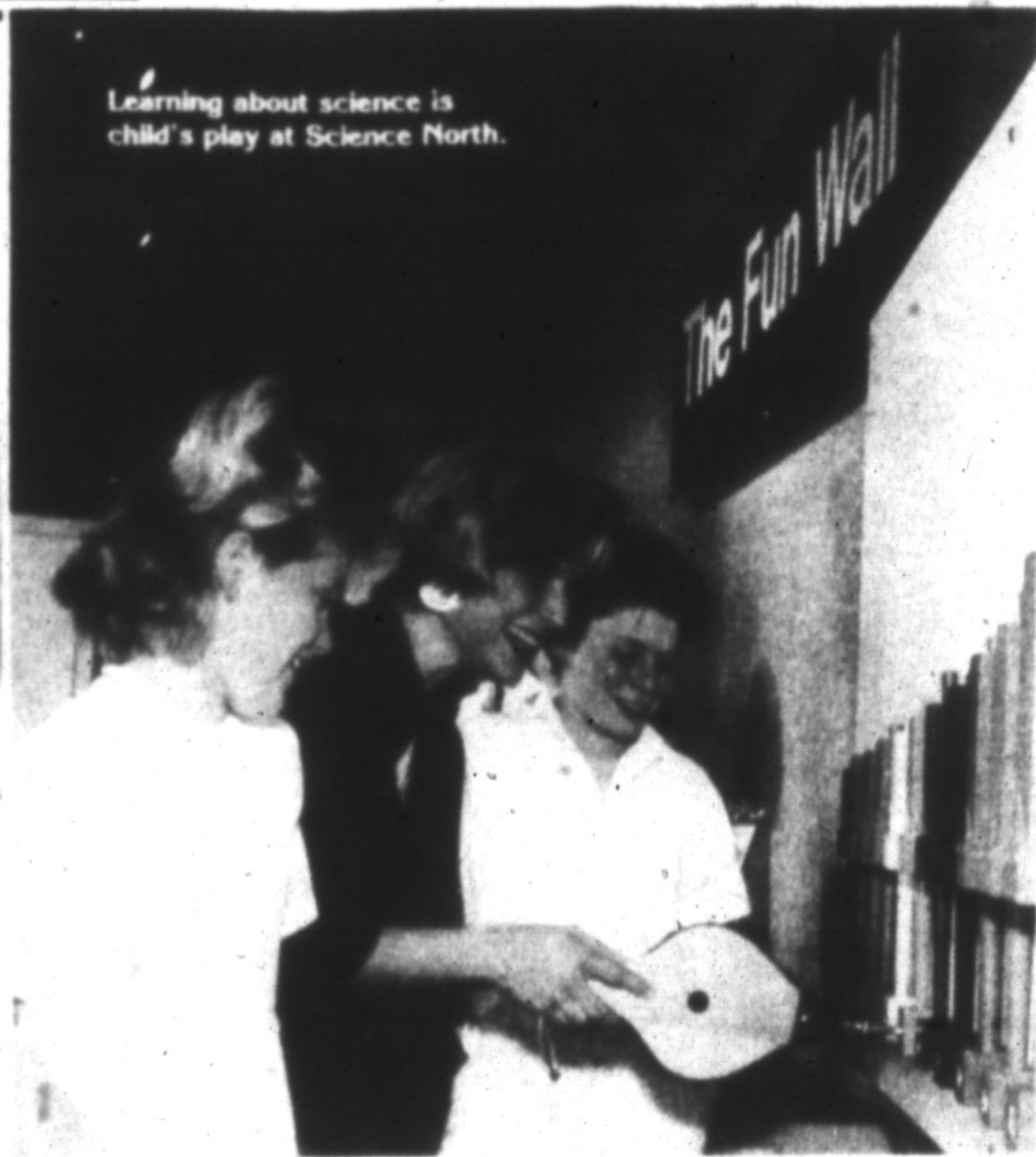
**Roy Downs, Secretary-Treasurer,  
Milton Evergreen Cemetery Board  
380 Highside Drive, Milton L9T 1W7  
Phone 878-2133 days/evenings**

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